



*dine-in forever*





(mae-an-the-mum)

#### **MAINTHEMUM LILIACEAE**

Is it a Smilax? Is it a Lily-of-the-Valley? You might mistake this decorative herbaceous perennial for either, until the flower appears! Maianthemums (the botanical name means exactly the same as the popular one, for once!) are a very small genus of mat-forming plants in the lily family, spreading by means of a creeping rootstock which makes propagating very easy indeed. They like a damp, rich soil, and are quite happy in shaded place where they make an attractive groundcover beneath large shrubs. Their height rarely exceeds 21cm/8in; the leaves are heart shaped, the flowers have four reflexed white petals. The plants are quite frost hardy.

## Breakfast

(Portion Size 250-400 gm)  
(7.00 am To 10.30 am)

### THE WESTEND BREAKFAST 475

- ✕ Corn Flakes with Hot or Cold Milk
- ✕ Eggs to Order  
(Boiled/ Fried/ Scrambled or Omelette)
- ✕ Bread Butter / Toast Butter
- ✕ Two Hot Snacks, Dosa on Order
- ✕ One Fresh Juice / One Cut Fruit
- ✕ Tea / Coffee / Hot Chocolate

## Beverages

(Portion Size 250 ml)

### Fresh Juice-Seasonal 250

(Sweet Lime/ Orange/ Pineapple)

### Cold Coffee 250

(With or Without Ice-Cream)

### Milkshakes 250

(Vanilla/ Strawberry/ Chocolate)

### Lassi 200

(Sweet/ Salty)

### Butter Milk 125

(Plain/ Masala)

### Fresh Lime Soda 125

### Mineral Water MRP

### Aerated Drinks MRP

(Coke/ ThumsUp/ Sprite/ Miranda)

### Mint Mojito 250

### Pina Colada 250

### California Sunshine 250

## To Pop You Up

(Portion Size 150 ml)

### Coffee 100

### Masala Tea 100

### Hot Chocolate 150

### Milk 150

(Hot/ Cold)

## Quick Bites

(Portion Size 200 gm)  
(7.00 am To 7.00 pm)

### Puri Bhaji 325

### Assorted Veg. Pakoras 275

(8 Pieces)

### Paneer Pakora 275

(8 Pieces)

### Stuffed Paratha 300

(Aloo/ Gobi/ Paneer)

## Snacks

(Portion Size 80-150 gm)

### Toast Butter / Bread Butter 125

(2 Slices of Bread)

### Eggs to Order 325

(Boiled/ Fried/ Scrambled or Omelette)

### Cheese Omelette 350

### Sandwich 225

(Vegetable/ Cheese/ Chutney/ Aloo Mutter)

### Grilled Sandwich 300

(Cheese & Chutney/ Vegetables)

(2 Slices of Bread)

### Garlic Toast 190

(2 Slices of Bread)

### Vegetable Club Sandwich 325

(3 Slices of Bread)

### Westend Cheesy Grilled Sandwich 325

(3 Slices of Bread)

### Mumbaiya Grilled Sandwich 350

(2 Slices of Bread)

### French Fries 250

### Peri-Peri Fries 250

### Peri-Peri Cheese Fries 275

### Wafers 200



## South Indian

(Portion Size 70 gm-50 gm)  
(07.00 am To 10.30 am)

|   |            |
|---|------------|
| <b>Masala Dosa</b>                        | <b>325</b> |
| <b>Plain Dosa</b>                         | <b>300</b> |
| <b>Idli or Vada Sambhar</b><br>(2 Pieces) | <b>275</b> |
| <b>Rava Sada Dosa</b>                     | <b>300</b> |
| <b>Rava Masala Dosa</b>                   | <b>325</b> |
| <b>Uttaapam</b><br>(Plain/ Onion/ Tomato) | <b>325</b> |
| <b>Upma</b>                               | <b>300</b> |

## Soups

(Portion Size 180 ml)  
(11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)

|   |            |
|---|------------|
| <b>Broccoli Cheese Soup</b><br>(Creamed Broccoli & Cheese Soup<br>Flavored with Fine Herbs)                                   | <b>275</b> |
| <b>Malaysian Green Soup</b><br>(A Spicy & Tangy Vegetable Soup in<br>Malaysian Style)   | <b>240</b> |
| <b>Veg. Clear with Roasted Garlic</b><br>(Light Soup Prepared with Fresh Vegetables,<br>Served Sprinkled with Roasted Garlic) | <b>240</b> |
| <b>Cream of Tomato Soup</b><br>(Fresh Tomato Purée, Flavoured with<br>Milk Spices & Herbs)                                    | <b>225</b> |
| <b>Cream of Vegetable Soup</b><br>(Light Soup Prepared with Fresh Vegetables<br>and Cream)                                    | <b>225</b> |
| <b>Sweet Corn Vegetable Soup</b><br>(A Delicately Flavored Broth with<br>Corn Kernels & Chopped Veggies)                      | <b>225</b> |
| <b>Vegetable Hot &amp; Sour Soup</b><br>(A Spicy & Tangy Soup)  | <b>225</b> |
| <b>Manchow Soup</b><br>(A Spicy & Tangy Soup with Fried Noodles)  | <b>225</b> |
| <b>Minestrone Soup</b><br>(A Thick Tomato Based Soup, Made with<br>Veggies, Beans and Pasta)                                  | <b>225</b> |
| <b>Lemon Coriander Soup</b>   | <b>225</b> |

## Starters

(11:00 am To 02:45 pm &  
07:00 pm To 10:45 pm)

|  |            |
|--|------------|
| <b>Paneer Kasturi Tikka</b><br>(Cottage Cheese Cubes Marinated with<br>Kasturi Methi Yoghurt Dressing and<br>Roasted to Perfection in a Tandoor)<br>(6 Pieces) | <b>425</b> |
| <b>Shikari Paneer Tikka</b><br>(Paneer Marinated in Chef's Special Shikari<br>Masala and Roasted to Perfection in a Tandoor)<br>(6 Pieces)                     | <b>425</b> |
| <b>Harissa Paneer Tikka</b><br>(Paneer Marinated in Chef's Special Harissa<br>Masala and Roasted to Perfection in a Tandoor)<br>(6 Pieces)                     | <b>425</b> |
| <b>Tikka Platter</b><br>(Assorted Paneer Tikka)<br>(6 Pieces)  | <b>550</b> |
| <b>Cheese Chilly Corn Cigar Rolls</b><br>(Finger Sized Spring Rolls Filled with House<br>Cheese Mix)<br>(6 Pieces)   | <b>450</b> |
| <b>Crispy Veggies on Fire</b><br>(Fresh Veggies Coated & Tossed in<br>Fiery Sichuan Sauce)   | <b>385</b> |
| <b>Chilli Wonton</b><br>(Wonton Tossed in Bell pepper, Onion,<br>Chilli and Sichuan sauce)<br>(6 Pieces)   | <b>400</b> |
| <b>Raja Kebab</b><br>(Crunchy Rolled Up Papads Stuffed with<br>Piquant Potatoes)<br>(6 Pieces)   | <b>385</b> |
| <b>Hara Bhara Kebab</b><br>(Delicate Kebabs Fashioned with Spinach,<br>Chana Dal, Banana & Cashews Spiced with<br>Herbs & Shallow Fried)<br>(6 Pieces)         | <b>385</b> |
| <b>Corn Cheese Rolls</b><br>(A Perfect Blend of Corn, Cheese &<br>Potatoes Deep Fried)<br>(6 Pieces)   | <b>425</b> |

## Pizza & Breads

(10.30 am To 2.00 am)

**Loaded Pizza** 400  
(7 Inch)

**Chilly Cheese Toast** 375  
(4 Pieces)

**Broccoli & Bell Pepper  
Bruschetta** 350  
(5 Pieces)

**Garlic Bread** 250  
(4 Pieces)

**Cheese Garlic Bread** 325  
(4 Pieces)

## Accompaniments

(Portion Size 75-150 gm)

**Masala Papad** 70

**Papad** 50  
(Roasted/ Fried)

**Green Salad** 175

**Masala Onion** 125

**Raita** 190  
(Pineapple/ Veg/ Boondi)

**Plain Curd** 125

## Global Mains

(Portion Size: 200-300 gm)

(11:00 am To 02:45 pm & 07:00 pm To  
10:45 pm)

**Baked Macaroni** 400  
(With Pineapple/ Without Pineapple)

(Macaroni Cooked in Rich Moray Sauce  
Topped with Grated Cheese & Baked)

**Cannelloni Florentine** 425  
(Hand Crafted Pasta Tubes Stuffed with  
Kale, Pine Nuts & Home Made Cheese)

**Baked Lasagna** 425  
(Scrumptious Baked Layers of Pasta Sheets,  
Minced Veggies, Soya Granules and Cheese)

**Mexican Hotpot** 475  
(Mexico Famous Vegetable Stew with  
Cottage Cheese on the Bed of Rice)

## Chinese Mains

(Portion Size 200-300 gm)

(11:00 am To 02:45 pm & 07:00 pm To 10:45 pm)

**Vegetable Fried Rice** 350  
(Fried Rice with Vegetables)

**Vegetable Spring Roll** 375  
(Crispy Rolls Stuffed with A Vegetable Filling)  
(6 Pieces)

**Vegetable Manchurian (Dry/ Gravy)** 375  
(Dumpling of Vegetable Cooked in  
Manchurian Style)

**Paneer Chilli (Dry/ Gravy)** 375  
(Cubes of Fried Cottage Cheese in  
Chilli Sauce)

**Vegetable Hakka Noodles** 375  
(Boiled Vegetable and Noodles  
Cooked Hakka Style)

## Indian Curries

(Portion Size 280-300 gm)

**Cheese Angoori Masala** 425  
(Small Cheese Koftas Tossed in  
Smooth Tomato and White Gravy Blend)

**Paneer Harissa Makhani** 425  
(Tandoor Roasted, Herb Crusted Paneer  
Tossed in a Blend of Gravies)

**Shikari Paneer Tikka Masala** 425  
(Tandoor Roasted, Herb Crusted Paneer  
Tossed in a Blend of Gravies)

**Kofta Shaam Savera** 400  
(Palak Kofta Infused with Makhani  
& Brown Gravy)

**Paneer Butter Masala** 450  
(Diced Paneer Cooked in Tomato Gravy  
Flavored with Spices & Butter)

**Cheese Butter Masala** 475  
(Diced Cheese Cooked in Tomato Gravy  
Flavored with Spices & Butter)

**Sanj Savera** 475  
(Our Specialty with Two Separate Layers of  
Grated Paneer and Palak Cooked in Rich Gravy)

**Khoya Kaju** 450  
(Velvety Khoya in Rich Cashew Nut Gravy)

**Kaju Curry** 450  
(Fried Cashew Nuts in Rich Brown  
Gravy & Spices)

**Paneer Balti** 450  
(Cubes of Cottage Cheese Perfectly Blended in  
Brown Gravy with A Touch of Red Gravy)



### **Paneer Tawa** 450

*(Specially Prepared on Tawa with Fingers of Cottage Cheese Flavored with Special Khada Masala & Herbs in a Brown Gravy)*

### **Paneer Tikka Masala** 450

*(Cubes of Tandoori Paneer in Rich Makhani Gravy)*

### **Paneer Kadai** 450

*(Dices of Paneer Cooked in Rich Masala Gravy)*

### **Paneer Palak** 410

*(Dices of Paneer Cooked with Palak)*

### **Tirupati Kofta** 450

*(Khoya & Dry Fruit Stuffed Potato Dumpling In a Combination Gravy)*

### **Mix Vegetables** 385

*(Mix Vegetables Cooked in Rich Gravy)*

### **Subz Jaipuri** 400

*(Vegetable Cooked with Cottage Cheese in Spiced Thick Gravy Topped with Cream and Dry Fruits)*

### **Vegetable Kolhapuri** 400

*(Garden Fresh Vegetables Prepared in Rich Brown Gravy)*

### **Subz Khada Masala** 400

*(Garden Fresh Vegetable in Hand Pounded Khada Masala)*

### **Malai Kofta** 400

*(Stuffed Khoya in Rich Creamy Gravy)*

### **Aloo Rasawala** 375

*(Potatoes in Traditional Home Made Style)*

### **Bhindi Masala** 375

*(Sliced Lady's Fingers Fried Crisp and Tossed in Brown Gravy)*

### **Bhindi Sunehri** 450

*(Sliced Lady's Fingers Fried Crisp and Tossed in Dry Spices) (70 gm)*

### **Chana Masala** 375

## **Dal & Rice**

*(Portion Size 250-300 gm)*

### **Dal Makhani** 375

*(Lentils Finished with Butter)*

### **Dal Tadka** 350

*(Yellow Lentils Cooked with Green Chilies Tempered with Cumin Seed, Ginger and Garlic in Ghee)*

### **Dal Palak** 350

*(A Delicate Balanced and Yellow Dal with Spinach and Lentil, Tempered with Ginger, Garlic and Spices)*

### **Kadhi** 300

*(Classic Accompaniment to Khichadi)*

### **Jeera Rice** 275

*(Rice Flavored with Cumin Seeds)*

## **Biryani and Pulao**

*(Portion Size 300-325 gm)*

### **Mehakta Chawal** 225

*(Steamed Basmati Rice)*

### **Vegetable Pulao** 350

*(Rice Tossed with Garden Fresh Vegetables)*

### **Veg. Biryani** 425

*(Seasonal Vegetables and Rice Sealed and Cooked on Slow Fire and Flavored with Indian Spices)*

### **Veg. Dum Biryani** 450

*(Seasonal Vegetables in Rice Flavored with Saffron & Put a Dum in Handi)*

## **Comfort Food**

*(Portion Size 300-325 gm)*

### **Masala Khichdi** 415

*(A Blend of Rice and Lentils with Indian Spices)*

### **Tadka Masala Khichdi** 415

*(A Blend of Rice and Lentils, Double Tadka with Indian Spices)*

### **Palak Khichdi** 415

*(A Healthy Medley of Rice, Dal and Spinach)*

### **Vegetable Khichdi** 415

*(A Healthy Medley of Rice, Dal & Vegetables)*

### **Rajwadi Masala Khichdi** 415

*(A Healthy Medley of Rice, Dal, Cheese & Cashews)*

## **Indian Breads**

*(Portion Size 50 -100 gm Dough)*

*(11:00 am To 02:45 pm &*

*07:00 pm To 10:45 pm)*

### **Lachhedar Paratha** 100

### **Kulcha** (Harissa/ Butter) 150

### **Onion Kulcha** 140

### **Masala Cheese Naan** 200

### **Cheese Naan** 180

### **Naan** (Garlic/ Hariyali) 130

### **Tandoori Naan** (Butter/ Plain) 100

### **Tandoori Roti** (Butter/ Plain) 60

*(11:00 am To 02:00 am)*

### **Tawa Roti** (Butter/ Plain) 60

### **Tawa Paratha** 85

## Desserts

|  |            |
|--|------------|
| <b>Gulab Jamun</b><br>(120 gm)   | <b>210</b> |
| <b>Cassata Ice-Cream</b><br>(100 ml)   | <b>180</b> |
| <b>Raja-Rani Roll Cut</b><br>(100 ml)  | <b>180</b> |
| <b>Kulfi</b><br>(A Rich Homemade Ice-Cream Set in<br>Traditional Mould)<br>(100 ml)  | <b>200</b> |
| <b>Black Magic</b><br>(A Slice of Rich Chocolate Cake Covered<br>with Chocolate Topped with Vanilla Ice-Crème)<br>(100 ml) | <b>225</b> |
| <b>Fresh Ice-Cream (Seasonal)</b><br>(Fresh Pineapple/ Strawberry/ Chocolate)<br>(100 ml)                                  | <b>200</b> |

## Egg Items

(Portion Size 200-300 gm)

|   |            |
|---|------------|
| <b>Egg Bhurji</b>                                       | <b>375</b> |
| <b>Egg Biryani</b>                                      | <b>425</b> |
| <b>Egg Curry</b><br>(Boiled Eggs Tossed in Onion Gravy) | <b>450</b> |
| <b>Egg Half Fry</b>                                     | <b>385</b> |

## Something Filling

(Portion Sizes: Subj. 200 gm, Paratha 2 Pieces or  
Tawa Roti 3 Pieces, 2 Slices of Onion)  
(11.00 am to 2.00 am)

|  |            |
|--|------------|
| <b>Dal Makhani with Paratha<br/>or Tawa Roti</b>           | <b>400</b> |
| <b>Paneer Butter Masala with<br/>Paratha or Tawa Roti</b>  | <b>400</b> |
| <b>Cheese Angoori Masala<br/>with Paratha or Tawa Roti</b> | <b>400</b> |
| <b>Mix Veg. Makhnwala with<br/>Paratha or Tawa Roti</b>    | <b>400</b> |
| <b>Jeera Rice with Dal Tadka</b>                           | <b>400</b> |





**Please Note:**

1. Rights of Admission Reserved.
2. Order once placed will not be cancelled.
3. Food would be served in a span of 25 to 30 minutes.
4. Rates given include M.R.P.  
Additional charges for our facilities & services.
5. Taxes extra as applicable.

*Please experience Fine Dining also at our New Venture:*



201 Maple Trade Centre, Near Surdhara Circle,  
Thaltej, Ahmedabad